

SKIPSTONE

2020 SKIPSTONE VIOGNIER

Winemaker
Philippe Melka

Varietal Composition
100% Viognier

Wine Notes

Since the first vines were planted on our estate in 1993, we have continuously cultivated Viognier, and in 2018, we planted two additional small blocks in preparation for the day when our aging hillside vines are no longer able to produce at their previous levels. Due to their almost 3 decades of age, production has steadily declined, and then shortly after the 2019 harvest, almost all our Viognier vines were damaged in the Kincade Fire. The lone resilient vines that survived the fire yielded only 1 barrel of Viognier in 2020, and it will be our last vintage produced until at least 2022 when our new plantings should mature into our winemaking program.

Winemaking regime

Philippe's team hand sorted the grapes, which were whole cluster pressed, cold settled, fermented, and aged for 16 months in neutral French oak barrel, undergoing partial malolactic fermentation.

Only 23 cases produced

This final vintage of Skipstone's Viognier from our early 90s hillside plantings is a testament to resiliency in the face of incredible challenge. This vintage of Viognier is more reticent than prior vintages, with notable acidity and brightness in the glass. Bright citrus flavors intermingle with wet stone and a hint of honeysuckle and freshly cut flowers. We recommend aging this wine for 3-5 years prior to enjoying to let the wine fully develop in the bottle and fully unlock all of the tightly-wound character.

